



Slow Cooker Beef & Mushroom Stroganoff

Servings: 6

Prep Time: 15min

Cook Time: 5hrs



Ingredients

- 1 kg blade steak (beef) cut into strips
- 2 onion sliced
- 3 cloves garlic clove crushed
- 500 g mushrooms sliced
- 1/2 cup tomato paste
- 1 cup tomato puree
- 2 tbs paprika
- 250 ml beef stock (liquid)
- 1 tbs mustard
- 3/4 cup sour cream
- 1 pinch salt and pepper to taste

Directions

1. Place all ingredients into the slow cooker except the mushrooms and sour cream.
2. Stir well to combine.
3. Cook on auto for 7-9 hours or on high for 4-5 hours.
4. Add mushrooms 1 hour before serving and add sour cream 20 minutes before serving.
5. Serve with spiral pasta and crusty bread.